

bonvenu

salads / soups

Wasabi Caesar Salad - romaine, parmesan, crispy rice noodles w/ wasabi Caesar dressing \$9

*Grilled Flat Iron Steak Salad w/ baby greens, asparagus, tomatoes & gorgonzola w/ roasted shallot vinaigrette \$13

Spinach Salad w/ house-smoked salmon, gorgonzola, grapefruit & toasted almonds w/champagne vinaigrette \$13

Mediterranean Salad - greens, kalamata olives, tomatoes, cucumber, red onion & feta w/ balsamic dressing \$10

Grilled Chicken & Arugula Salad w/ tomatoes, crispy prosciutto, parmesan & green goddess dressing \$13

Soup of the Day \$4 / cup \$6 / bowl

sandwiches - choice of sweet potato chips, french fries or side salad

Grilled Barramundi Steak on a kaiser roll w/ greens, tomato & green goddess dressing \$13

Chicken Salad - house-roasted chicken w/ bacon, tarragon, greens, tomato & onion on country white bread \$9

Ultimate Veggie w/ grilled portabella, caramelized onion, asparagus, tomato, roasted red pepper & fresh mozzarella w/ basil pesto on rosemary focaccia \$13

Lump Crab Cake w/ greens, tomato & remoulade on a kaiser roll \$15

*1/2 Pound Angus Burger w/ choice of melted cheese, tomato, onion & greens on a kaiser roll \$11

Adult Grilled Cheese w/ provolone, havarti, fresh mozzarella, chèvre & basil on country white bread \$9

Hot Pastrami w/ sauerkraut, havarti cheese & brown mustard on rye bread \$11

Egg Salad - celery, green onions, mayo, tomato & greens on country white bread \$7

Grilled Chicken Breast w/ roasted red peppers, chèvre cheese, sundried tomatoes & greens on a kaiser roll \$11

20% gratuity may be added to parties of 6 or more / No separate checks for parties of 8 or more

* these items may contain undercooked meats depending on requested temperature / Consuming raw or undercooked food may increase risk of food-borne illness

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appetizers

Mango & Cucumber “Salad” topped w/ smoked salmon \$9

Flat Bread Pizza w/ tomatoes, fresh mozzarella, caramelized onion, crispy basil & extra virgin olive oil \$8
(add shrimp or chicken for \$4)

Shrimp & Scallop Ceviche - baby shrimp & bay scallops in citrus juice w/ chopped seasonal vegetables & herbs \$10

Chicken Fried Calamari w/ remoulade sauce \$9

Shredded Duck Crepes stuffed w/ gorgonzola, basil & caramelized onions \$9

Korean Lettuce “Wraps” - marinated steak, veggies & crispy rice noodles \$10

Baked Shrimp w/ sautéed spinach, topped w/ applewood smoked bacon & gorgonzola \$9

entrees

Shrimp Caprese w/ tomatoes, basil, garlic, fresh mozzarella & tossed w/ angel hair pasta, then topped w/ balsamic drizzle \$15

Lump Crab Cake w/ asparagus, potato wedges & remoulade
1 crab cake \$20 2 crab cakes \$29

Pearl Cous Cous w/ wild mushrooms, spinach, lemon zest, roasted garlic & olive oil \$13

* 10 oz. Flat Iron Steak w/ grilled polenta, veggies & green peppercorn demi-glace \$21

Sautéed Chicken Breast - asparagus, shallots, basil & lemon butter sauce over angel hair pasta \$15

Mac & Cheese - choice of white cheddar, gorgonzola, smoked gouda or chèvre cheese & topped w/ bacon bread crumbs \$11

Pork Marsala w/ foraged mushrooms & marsala wine butter sauce over cappellini pasta \$15

Grilled Chicken Breast over strawberry risotto w/ sautéed spinach \$16

Grilled Tofu “Steak” marinated in kimkim sauce w/ carrot mashers & ginger chive sauce \$12

Lamb Roulade - braised lamb filled with minted chervil & spinach & served w/ black bean cakes \$20

Grilled Barramundi Steak w/ Filipino adobo sauce & mango garlic rice \$18

Thick Cut Pork Chop w/ creamy polenta, veggies & cabernet gastrique \$15

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A \$5 split plate charge will apply when sharing an entree